**Restaurant review | Eurasia Cafe & Wine Bar - fine food and wine live on**

[*TAMMY JAXTHEIMER*](javascript:void(0);). [**Virginian - Pilot**](http://proquest.umi.com/pqdweb?RQT=318&pmid=7454&TS=1302010755&clientId=178495&VInst=PROD&VName=PQD&VType=PQD). Norfolk, Va.: [Oct 14, 2007](http://proquest.umi.com/pqdweb?RQT=572&VType=PQD&VName=PQD&VInst=PROD&pmid=7454&pcid=37316281&SrchMode=3). pg. F.9

Eurasia, a notable restaurant in Hampton Roads since the mid-'90s, was recently reincarnated. Known by many for its original owner, Amarin Reelachart, the eatery is now owned by Jerry Flowers and Marc Sauter, who also have Zinc Brasserie at Hilltop. Look for Eurasia Cafe & Wine Bar in the back of PJ Baggan, a wine and cigar shop on Laskin Road. Meredith Adams and Adrienne Evans moved down the road from Zinc to fill the chef and manager positions at Eurasia.

You can enter the 45-seat restaurant through PJ Baggan or from a side entrance. Either way, you'll be enveloped by the cozy cafe with intimate bar in soothing earth tones with a splash of modern art .

I recommend that you saunter through the wine shop, allowing yourself ample time to peruse the wines. Eurasia has a well-represented wine list offered by the glass and suggests wine matches for each menu item. But for a $10 corkage fee, you can have a plethora of wine choices - and prices - from PJ Baggan's stock.

From an appealing list of appetizers, Eastern Shore oysters ($7) won out for their local appeal and the fact that we were finally into an "r" month, which many folks believe is the best time to eat the bivalves. Six lightly fried, crispy oysters served in their shell were drizzled with an "Old Bay beurre blanc," a zippy and pleasant butter sauce.

Upon confirming that the scallops ($13), a chalkboard addition appetizer, were "dry-packed," meaning they were chemical-free in their processing, we included them in our starting lineup as well. Four plump scallops, done to perfection, melted in our mouths. A small mound of mixed greens dotted with goat cheese and a dollop of tomato jam complemented the seafood morsels.

We asked our youthful server for a salad recommendation. Without hesitation he suggested molten mozzarella salad ($9). Grilled bread topped with mozzarella, warmed onions, garlic and tomato had the essence of balsamic and basil with few greens. We enjoyed the combination, which reminded me of a warm bruschetta, but we had hoped for more salad components and felt the dish would have been better served as an appetizer.

X.L.B.L.T. ($8) is a serious sandwich for dinner or lunch, from the list of seven. Triple-stack bacon, lettuce and tomato with fried egg nestled in brioche toast smeared with Duke's mayonnaise and French-style mustard is not intended for the timid. A burnt bacon slice , peeking out the side, tempered my enthusiasm, but other pieces of the nicely cooked, thick-sliced bacon made up for the dud slice. We thoroughly enjoyed the summer-quality tomatoes. Addictive shoestring fries completed the super sandwich.

Six large shrimp, Surry sausage and roasted red peppers were upstaged by the lingering bay leaf in the shrimp and grits ($20) selection. A turned out cassoulet of smoked Gouda grits was tasty but drier than the South Carolina-inspired dish I am accustomed to.

We asked for grilled beef tenderloin ($24) to be cooked "medium to more medium rare" and received a perfect interpretation. The tender filet was delicately seasoned and toothsome with its crown of crispy fried onions and accompanying whipped potatoes with goat cheese. A stuffed tomato with various tidbits from the pantry was unappealing.

Cookie dough cheesecake ($6.50) satiated our need for something sweet to end our evening of great food and wine with attentive and accommodating service.

Eurasia Cafe & Wine Bar appears to have a new long lifeline.

Tammy Jaxtheimer, flavor@pilotonline.com